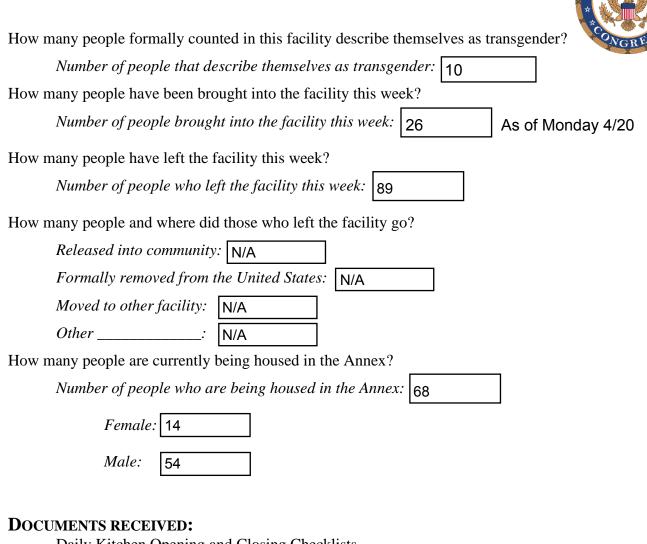


ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	20 April 2020	Монтн	YEAR
Requested by:	Kevin Vargas, Cons	stituent Liaison	
Requested by:	NAME	Position	
Transmitted by:	Christopher Jones	s, AOC	
	NAME	Position	
Were electronic files sent?			
YES ♥	$No \square$		
How many people are currently			ss? 31 **Note in Supplemental notes
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently formally co	unted in this facility?	
Number of people mo	ost recently formally c	ounted in the facility:	462
How many people formally Female: 16 Male: 446 Nonbinary: N/A Prefer not to say: N		describe themselves as	the following gender?



Daily Kitchen Opening and Closing	Checklists
RECEIVED ☑	$Not Received \square$
Daily Foods Production Service Re	cords
RECEIVED ☑	$Not Received \square$
Temperature Logs	
RECEIVED ☑	$Not Received \square$
Law and Leisure Library Logs	

 $RECEIVED \ \square$ Medical Staffing Update

RECEIVED \square NOT RECEIVED \square

Not Received □

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 15-RN's
- 12-LPN's
- 1-MD, additional MD in clearance process
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 4/13-4/17 were provided. Each dorm averaged from 3-5 detainees accessing the library

COUNTS:

11 detainees in Restrictive Housing Unit. 7 are in for disciplinary.4 are in for Peace and Quiet

COVID-19 UPDATES:

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive 3 confirmed COVID-19 cases for GEO staff

No COVID-19 cases for Detainees (4/21/20)

There are 31 detainees in cohort in Pod C4, to rule out COVID-19 due to GEO employee testing positive on April 17, 2020. Tri-County Health was notified about positive test on April 17, 2020. Employee's last work date was April 13, 2020. Pod C4 will be in 14 day Cohort and ends April 27, 2020. Twice daily temperature checks and health assessments being conducted for detainees. Additionally, beginning April 17, 2020, detainees are now issued masks on Mondays, Wednesdays, and Fridays.

Per ICE: The masks are general surgical masks. We cannot mandate the detainees to wear them, we can just highly suggest the importance of them wearing them. Medical has been in the pods to instruct the detainees on the proper wearing of the masks and what they help with. We have been in the pods, with our mask on, and stated why its important to wear the mask.

HUMANITARI/ Humanitarian _I	AN PAROLE: parole is handled	by DHS – that	can be by ICE	or USCIS.	
Our office has an order of the asking where p is held by ICE annual reports	been consistently court, comes from people are release Transport and we , etc.	r told that release m EOIR. Our of ed to when they ord have to inqu	se data, or any ffice tried to ge / leave, but ICE ire with them.	thing that resu t these numbe says that info They just send	Its from rs by ormation links to



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-13-20.	Λ	M	PN	Л		Commer	1740	
Shift Checklist	No	Yes	No	Yes		Comme	100	
	1/10	Yes	TMO	168				
All areas secure, no evidence of theft		1		~				
Workers reported to work, no open sores		-X						
no skin infections		>		X				
no diarrhea		5		X				
Kitchen is in good general appearance		X		X				
All kitchen equipment operational & clean		5						
All tools and sharps inventoried	Control of the last	×		X				
All areas secure, lights out, exits locked				X	777 1 470.	D1 40	0.	
DISH MACHINE		Temp			Wash 150+	Rinse 18	J+	
Temperature according to manufacturer's specifications			Break		158	123		
and chemical agent used in Final Rinse			Lun		156	187		
			Dinr		154	184		
POT and PAN SINK		Temp			Wash 110 F+	Rinse 1101		ppm
Final Rinse Temps determined by chemical agent used			Break	cfast	115	119	200	ppr
			Lun	ch	114	118	200	PPM
			Din	ner	1/200	126	20	3 bow
FREEZER and WALK-IN	Т	empe	rature		Freezer 0 `	Walk-in	Walk-	
THE DEBT WING THE PARTY OF THE					Or below	35-40 F	in	
				434	T	36	35-40 F	
Record temperatures, Freezer and Walk-ins				AM	O		38	
Record temperatures, Freezer and Walk-ins				PM		37 Store Rm	10	
DRY STORAGE	Temp	eratu	re 45-		Spice Room			
Record temperatures Dry Storage Areas	<u> </u>			AM	62	63		
D. Change Ange				PM.	64	63		
Record temperatures, Dry Storage Areas					1	1		
	A 70	1	D	M				
Water Temps & Handwash Areas	Al 105-			M -120				

Signature, Cook Supervisor (AM)

1/13/2C

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4-19-20 DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE:	APRIL 13, 2020		C	CYCLE:	2		MONDAY	BRE	BREAKFAST	ST
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	DI		Over
Feiregum	Rice & Ratshis	1 cup	30 CX	0%	A L	VEGETARIAN	Rice & P. C.	Temp 4	de la constant de la	Frod
NO IN	Scrambled Eggs	1/2 cup		880	081		Turkev Ham 3552 oz.		8 V	1
The state of the s	Jelly Saison	2 pkts	S. W. W.	0330	RT		Diet Jelly 1 pk	-	18	
0.00	Biscuit or Tortilla	1 b/2 T	12 BX	033	RT				ユニュ	d
75.00	Fruit	$1/2 \mathrm{cup}$	Xe	5330	RT		Canned Fruit 1/2 c	7	8	1
() () () () () () () () () ()	Margarine	1 pat	1 raxe	536	3		Margarine 1 pat	707	- AX	9
/	Sugar	2 pkts	141 00 033	0330	RT		Sugar Sub 2 pks	-	104	0
Cons	Coffee	8 oz	0.33	032	179				36.0	1
1300	Milk 2%	8 oz	(60)	033	DH OH		%	-		
Portions verified by:	ified by:			Meal Count Documentation	at Docum	entation	SERVICE DOCUMENTATION	NOIL		
Profit Anniel Service			Popul	Population 582	33	Staff				
Signature:	- 1 lentens		Population	Population -ICE 525	\ \frac{1}{2})	First cart out: 2440	0		
	Cook Supervisor	0	MARSHALLS	LS 58		Labeled &	Last cart out: 021	\		
Signature	5 Vengum		Call Backs 2	α		Refrigerated	Signature //	0.50		
)	Food Service Manager	J	Test Trays	7		No No			1	
Prepared by:	Johnny Sack		HS SNACK		Sack	Fohnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	P.	
1.	Proteins	2 - 2oz	Protein	1 oz	TEST		Г			
	Bread	4 slices	Bread	2 slices		Test Sacks	05% XXXX	200	15 ST	**************************************
	Fruit	1 each	HYPER CALORIC	ORIC	CALL				3	_e ra
	Drink	1 each	Protein	2 - 2oz	BACK					
			Bread	4 slices		Labeled &	H	,	***	Ų
			Cookie	1 each	TOTALS	Refrigerated	S. A. S.	G-	E	
Rev 02/2020 mps			Drink	1 each		Yes No	The state of the s			



CESSING UNI		MONDAY	Diet For Healt	Baked Chicken 4 o	Steam Potato		English Peas	1 cup Carrots	Carrots Dinner Roll	1 cup Margarine	Salad	Diet Dressing	
AURORA ICE PROCESSING UNIT			Special Instructions	VEGETARIAN	Whipped Potato Steam Potato	1 cup	Peas	1 cup	Carrots	1 cup	Dinner Roll Salad	2 each	
AL		2	Menu	1816	i.H.	id le	1930	193°	RT	7	390	RT	
		CYCLE:	Begin Prep	725	0259	0090	0830	0630	0960	0830	0915	0830	
		C	Amt Prep	Zizian	Cake	1.5 can 0600	3con 10530	3 core	2. Scor	iar Kaj	25 car 6915	icase	
		0	Serv	4 oz	1/2 cup	1/4 cup	1/2 cup	1/2 cup	1 each	1 pat	1/2 cup	1 oz	
	Secure Services	DATE: APRIL 13, 2020	Menu Items	Ck Fried Steak	Whipped Potatoes	Cream Gravy	English Peas	Carrots	Dinner Roll	Margarine	Salad	Dressing	
		DATE:	Prepared by:	Leendo	Crancii.			10m	Comos				

8

Ky Car

100× 10/A

1790

1/2 c

300x 1/1/A

Over Prod

Prod Qty

DI

Temp

LUNCH

Icar MA 2 Tran MA

300

1/2 c

2. Scory MA 300% MA

RT

1 ea 1 ea

1930 93°

1/2 c

1 c

, SOCOM MAY

**

RT

1 pkt

8 oz

Unsweet Tea

180 2000 081

8 oz

Unsweet Tea

Portions verified by:	ified by:		Meal Co	Count Documentation	<u>lentation</u>	SERVICE DOCUMENTATION	
	0 1 1		Population	J 3	Staff [4	
Signature:	Ma-11-11		Population -ICE \$25	32		First cart out: (0.00)	
	Cook Supervisor		MARSHALLS S		Labeled &	Last cart out: [1]/0	
Signature:	D. Casamul		Call Backs		Refrigerated	Signature /	ř
	Food Service Manager	و.	Test Trays 2		Yes No		
F				Sack	Johnny Sack	THE AT TABLE	
Frepared by.			HS SNACK	/meal	Meal Counts	MEAL LAST SEL	J.F.
	Proteins	2 - 2oz	Protein 1 oz	TEST		132	
	Bread	4 slices Bread	Bread 2 slices		Test Sacks	Salao	Sharpes
	Fruit	1 each	HYPER CALORIC	CALL			
1	Drink	1 each	Protein / 2 - 20z	BACK		Ch. Bair	2
			Bread / 4 slices		Labeled &		205
\			Cookte 1 each	TOTALS	TOTALS Refrigerated	1700c	Roll
Rev 0 <u>9</u> /2020 mps			Drink 1 each		Yes No		



Menu Items Serv size Amt Prep Prep Begin Prep Menu Special Instructions Diet For Menu Turkey Bologna 4 oz Coll STYC SAC YEGETARIAN Turkey Potato Salad 1/2 cup PYYK Coll SAC SAC Refrigetate Vegetarian Beans 1/2 cup PYYK Coll SAC SAC Refrigetate Vegetarian Beans 1/2 cup PYYK Coll SAC SAC Lettuce Drink 1/2 cup PYYK SAC SAC Refrigetate Lettuce Mustard 1 pkt SAC Um RT RT Lettuce Lettuce Bread 2 slices Lettuce Um RT RT Lettuce Lettuce Lettuce Bread 1/2 cup PAC Mac RT Lettuce Lettuce </th <th>DATE:</th> <th>APRIL 13, 2020</th> <th></th> <th>C</th> <th>CYCLE:</th> <th>2</th> <th></th> <th>MONDAY</th> <th></th> <th>DINNER</th> <th>KER.</th>	DATE:	APRIL 13, 2020		C	CYCLE:	2		MONDAY		DINNER	KER.
Turkey Bologna		The second	Serv	A + Dunn	Begin		Special Instructions	Diet For Health	DI	L Prod	od Over
1.2 cup Apr	Dy.	Menu Ivems	size	Amt Frep	Prep	Temp	2004	Menu Items	Temp	np Qty	y Prod
1/2 cup	7	Turkey Bologna	4 02	1601125	1500	340	VEGETARIAN		4 oz 37		1PM C
1 cup	Ties	Potato Salad		FPMS	(320	370	Mac & Cheese		1/2 c (44°	_	0 Vd 1
14 cup	7	Vegetarian Beans	1 cup	1371K	1100	المحص	1 cup		1c 200		13 pvs 9
Doining 1 slice	31	Lettuce	1/4 cup	THIN	1300	30	Beans	Lettuce	1/2 c 39	2	Johns o
Pickle Bread a 4 slices Bread breasing Bread breasing Bread breasing and breasing and breasing bread breasing and breasing bread bread breasing bread breasing bread breasing bread bread breasing bread bread brief by: Amail Court Documentation 1/2 cup 1/2 cup	15	Onion	1 slice	ibin	1300	390	1 cup		1 sl 39	l bin	S
Mustard Salad Dressing Salad Dressing Bread Bread Bread Bread Canned Fruit 112 cup Canned Fruit 112 cup Canned Fruit 112 cup Canned Fruit Drink w/ Vit C 8 oz Accided		Pickle	2 each	0	/	/	Lettuce		1 pkt RT	T i B	0
Salad Dressing 1pkt 3.CS 1400 RT Salad Dressing Bread Bread 2 slices LS 1400 RT Canned Fruit 1/2 cup Q PVS 1500 347 Drink w Vit C 8 oz 1400 347 Meal Count Documentation 1 packet Bresk Break Meal Count Documentation SERVICE DOC Refrigerated Signature Sack Johnny Sack HS SNACK mead Sack Bread 4 slices Bread 2 slices Bread 4 slices Bread 4 slices Bread 4 slices Bread 4 slices Bread 4 slices Bread 4 slices Bread 4 slices Bread 1 sach Bread 4 slices Bread 4 slices Bread 4 slices Bread Bread 4 slices Bread Bread 4 slices Bread 4	1	Mustard	1 pkt	1.23	1400	RT	1/2 cup		1 pkt RT	T 200	0
Bread 2 slices Lone Lone RT 1 packet Residual Breit	١ >	Salad Dressing	1 pkt	305	1 00 hi	RT	Salad Dressing	Bread	2 sl RT	T	0
Canned Fruit 1/2 cup 6 PAS 1500 34 Unsweet Drin Drink w/ Vit C 8 oz 14000 100 100 100 100 100 100 100 100 1	,	Bread	2 slices	5497	1 you	RT	1 packet	Fresh Eart	ea 25	C C	0
fied by: Meal Count Documentation SERVICE DOC 120	SAN	Canned Fruit	1/2 cup	GPNS	(F/00	36,			30 3VP	_	0
Head by: Population CE Staff	1	Drink w/ Vit C	8 oz	ریص	1300	34					
Population 1/CE 1/24 Eirst cart out	s ver	ified by:				int Docum	entation	SERVICE DOCUMEN	TATION		
Cook Supervisor Cook Supervisor Cook Supervisor Cook Supervisor MARSHALLS 77 Labeled & Last cart out Refrigerated Refrigerated Last cart out Refrigerated Refrigerated Last cart out Last cart out Last cart out Last cart out Refrigerated Signature Meal Counts Meal Counts Protein Last cart out Last cart cart out Last cart cart cart cart o			1	Popul	(7	3			,		
Cook Supervisor MARSHALLS 77 Labeled & Last cart out Food Service Manager Call Backs Call Back Call Courts Food Service Manager Test Trays Call Back Call Call Back Call Call Courts Frotteins 2-2oz Protein 1 oz TEST Call Courts Frott 1 each HYPER CALORIC CALL Call Call Call Cookie 1 each TOTALS Refrigerated Cookie 1 each TOTALS Refrigerated Cookie 1 each TOTALS Refrigerated	.e.	T. 100/		Population		8		First cart out:	200	1	16.
Food Service Manager Test Trays Sack Johnny Sack Johnny Sack HS SNACK meal Ounts Proteins 2 - 2oz Protein 1 oz TEST Bread 4 slices Bread 2 slices Drink 1 each HYPER CALORIC Drink 1 leach Protein 2 - 2oz BACK Bread 4 slices Cookje 1 each TOTALS Refrigerated Cookje 1 each TOTALS Refrigerated		Cook Supervisor	2	MARSHAI			Labeled &	Last cart out:	200		
Johnny SackHS SNACKSack meadJohnny SackProteins2 - 2ozProtein1 ozTESTBread4 slicesBread2 slicesTest SacksFruit1 eachHYPER CALORICCALLDrink1 eachProtein2 - 2ozBACKBread4 slicesLabeled & Labeled & CookieLabeled & Bentiles	re:	Food Service Manager		Call Backs Test Travs	02			Signature	·Rec	2	
Proteins2 - 2ozProtein1 ozTESTPotortoBread4 slicesBread2 slicesCALLFrait1 eachHYPER CALORICCALLDrink1 eachProtein2 - 2ozBACKBread4 slicesLabeled & CookieLabeled & CookieCookie1 eachTOTALSRefrigerated	d by:			HS SNAC	×	Sack	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	T UP	
Bread 4 slices Bread 2 slices Test Sacks York Frait 1 each HYPER CALORIC CALL And		Proteins	2 - 2oz	Protein	1 oz	TEST			<u> </u>	رق	ethe
Frait 1 each HYPER CALORIC CALL Drink 1 each Protein 2 · 2oz BACK Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated		Bread	4 slices	Bread	2 slices		Test Sacks		15) (
Drink 1 each Protein 2 · 2oz BACK Bread 4 slices Labeled & Cookje 1 each TOTALS Refrigerated		Fyait	1 each	HYPER CA	LORJE	CALL				5	313
Bread 4 slices Labeled & Cookje 1 each TOTALS Refrigerated		Drink	1 each	Protein	S 1	BACK				ΔC	Bylogina
Cookje 1 each TOTALS Refrigerated		\		Bread	4 slices		Labeled &	٥,			7
	/			Cookie	1 each	TOTALS		Dear		<u></u>	Blead
Drink 1 each Yes	Rev 02/2020 mps			Drink	1 each		(Yes No			-	



JOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-14-20 Shift Checklist	A	NA	PN	Time	: AN		: 172	OTM
Shift Checklist	No					Comme	ents N	
All areas secure, no evidence of theft	NO	Yes	No	Yes				
		1		2				
Workers reported to work, no open sores no skin infections		4		X				.5
		X		X				
no diarrhea		X		X				
Kitchen is in good general appearance		V		X				
All kitchen equipment operational & clean		X		X				
All tools and sharps inventoried	No. Vestiles	×		X				
All areas secure, lights out, exits locked		N-SE		×				
DISH MACHINE			eratur		Wash 150+	Rinse 18		
Temperature according to manufacturer's specifications			Break		156	1900	_	
and chemical agent used in Final Rinse			Lunc		154	180		
			Dinn	er	172	187		
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 F+	Rinse 110	F+ 20	0 ррт
Final Rinse Temps determined by chemical agent used			Break	fast	112	1/5		00 ppm
			Lunc	h	194	117	20	Oppon
			Dinner		120	111	20	DIDM
FREEZER and WALK-IN	Te	mper	ature		Freezer 0	Walk-in	Walk-	T
		•	ature		Or below	35-40 F	in	
December of the Property of Table 1971						0	35-40 F	
Record temperatures, Freezer and Walk-ins				AM	-3	36e	40	
Record temperatures, Freezer and Walk-ins				PM			57	
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm		
Danand tames and a D. Ct. A				AM	42	69		
Record temperatures Dry Storage Areas						/ 3		
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas				PM	64	63		
Record temperatures, Dry Storage Areas	ΔM				64	65		
	AM 105-12	- 11	PM 105-1	1	64	65	7	

Signature, Cook Supervisor (AM)

HAL QO

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services Im

	<u></u>	1		H		1	+		1		_	-	-	_	Г	T		_					
BREAKFAST	Prod Over Rty Prod	(A)	る数の	0	as a	Styl	1420	200	0		\						<	3	The same of the sa	20	Z		
AK		2	7	- O	4	2 W	711	-	1	1)			1 1	D	di di		7		-	3),	
BRE	DI. Temp	17	159	RT	#	لي	RT	061	595	ION		_	4	400		AY SET	9	5					,
AY	alth 18	1 c	2 ea	2 oz	1 oz	1/2 c	2 pkts	8 oz	8 oz	TENTAL		XX	53.	7		MEAL TRAY SET UP		3			į		
TUESDAY	Diet For Health Menu Items	Corn Flakes	Pancakes	2 each Diet Syrup	Turkey Ham	Canned Fruit	Sugar Sub	Coffee	Milk 2%	SERVICE DOCUMENTATION	ī	First cart out:	Last cart out:	Signature	A .	ME	72	S S S	3		3.51	5)
	Special Instructions	VEGETARIAN	190 Eggs	2 each						entation	Staff (Labeled &	Refrigerated	(Yes) No	Johnny Sack Meal Counts		Test Sacks			Labeled &	rated	Yes / No
2	Menu S Temp	10	159	RT	63	40	RT	[GB	39	Count Documentation	2	500	I	14	`	Sack meal	TEST		CALL	BACK		TOTALS	3
CYCLE:	Begin Prep	0330	733d	0230	BB	7.530	333	3330	346	Meal Cou	5	4)	LS SC	(T	4		1 oz	2 slice	OPIC	2 - 2oz	4 slices	1 each	1 each
CY	Amt Prep	3 ex	CRX (240	北京	l BX	Ly Bxd	0.30	5986	,,,	Population	Population -ICE	MARSHALLS 5	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORIC	Protein /	Bread	Cookie	Drink
	Serv	1 cup	2 each	1/4 cup	2 oz	1 pat	2 pkts	go 8	8 oz				7				2 - 2oz	4 slices	1 each	1 each			
APRIL 14, 2020	Menu Items	Dry Cereal	Pancakes	Syrup	Turkey Ham	Margarine	Sugar	Coffee	Milk 2%	fied by:	1000	Marline	Cook Supervisor	A. Careller	Food Service Manager	Johnny Sack.	Proteins	Bread	Fryit	D rink			
DATE:	Prepared by:	2000 I		Free	Ko K	Jack	Sour Sugar		W.Chorl	Portions verified by:	4	Signature:		Signature:		Prepared by:							Rev 02/2020 mps



Secure Services Th

DATE:	APRIL 14, 2020	•	CY	CYCLE:	2		TUESDAY	4Y	[LUNCH	
Prepared by:	Menu Items		Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
L. Marcik	Chicken Patty	Size 4 oz	/ Yy cast	Ogo	a)&!	VEGETARIAN	Baked Chicken	4 oz		Mar.	182 /
	Cream Gravy	1/4 cup		0645	1980	Peanut Butter Beans	Beans	1/2 c		to 160 Section	NN
	Rice	1/2 cup		900	188	3 oz	3 oz Rice	1 c		14case	1 Pan
)	Green Beans	1/2 cup	أورقهر	6839	1930	Grape Jelly	Grape Jelly Green Beans	1 c	938	(sian	J pin
(Jones	Roll	1 ea	ス	0060	RT	2 packets Bread	Bread	2 sl	RT	6 lus	MA
}	Margarine	1 pat	(CONC	0830	BRT	Bread	Bread Margarine	1 pat	R	Case	11/4
	Brownie	1 piece)	SHLO	RT	4 slices	Salad	1 c	WA	Myz	tilli-
ر ج پ	Unsweet Tea	8 oz	.30 com 083c	0830	370		Diet Dressing	1 oz	RT	WA	MA
							Canned Fruit	1 ea	73 Care	RT	MA
							Unsweet Tea	go 8	,3Dcax	37°	4/1/
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	TENTATIO	ON C	£	
			Population	ation C	78	Staff					
Signature:	MAN		Population -ICE	1-ICE	22		First cart out:	00:00			
)	Cook Supervisor	\	MARSHALLS	SS STI		Labeled &	Last cart out:	0/1			
Signature:	J. Versymen		Call Backs 3	~ €~		Refrigerated	Signature	MAL	3		
6	Food Service/Manager	ŀ	Test Trays 2	S		(Yes No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	JP.	
	Proteins	2 - 2oz	Protein	1 02	TEST	1	(0000)	4		S	
	Bread	4 slices	Bread	2 slices		Test Sacks	() () S	一番のより	1))
	Fruit	1 each	HYPER CALOŘÍC	LORIC	CALL		See				
	Drink	1 each	Protein /	2 - 2oz	BACK		4.		تح الم	reen	
17 811	1.1.		Bread	4 slices		Labeled &			公子	7	
۶ ۱,	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		Cookie	1 each	TOTALS	<u>~</u>	<u>.</u>			7	
Rev 02/2020 mps			Drink	1 each		(Yes No			61/25/28	SE SE	



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À	Services
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	N.

	こんのとうしゃ ひょうしゅん	115								
DATE:	APRIL 14, 2020		CY	CYCLE:	2		TUESDAY	D	DINNER	R
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Soolni	Turkey Hot Dog	2 each	7 Mrs	(ulas	261	VEGETARIAN	Ground Turkey 4 oz	28; 2	11PM	0
元であり	Hot Dog Buns	2 each	36,05		RT	Cheese Bread	Bread 2 sl	l RT	<u>na</u> 1	0
Sanderar	Sand war Macaroni Balad	1/2 cup	X PMS		1380	4 oz	4 oz Macaroni 1/2 c	c 188°	872	assend
Sorbover - Corn	Corn	1/2 cup	J PAK	1100	8		Corn 1/2 c	c 198	1724	0
-20MOS	Coleslaw	1/2 cup	25.5	1300	37		ColeSlaw 1 c	38	2617	0
Calle Con.	Lakeran Onion, diced	1/4 cup	2 PNS	1400	380		Coleslaw Dressing	370	-Pn	Ō
Hassain	HOSSON- Pickle Relish	1 oz	365	14,00	RT		Onion, diced 1/4 c	c 38°	2.Ph	
Hossin-Mustard	Mustard	2 pkts	- CS	1400	RT		Mustard 1 pkt	_	100	Ō
HASSAIN	Hossain- Drink w Vit C	8 oz	1.40cs	1300	53%		Fresh Fruit 1 ea	a 37°	5	0
							Unsweet Drink 8 oz	2 33	a resolution of	D
Portions verified by:	ified by:			Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	ATION		
	C	\	Population	ation 518	8	Staff 15				
Signature:	A LOND	X	Population -ICE	1-ICE 520	0		First cart out: 1602	C		
	Cook Supervisor	7	MARSHALLS	85 st		Labeled &	Last cart out: 1645	5		1
Signature:			Call Backs	0,0		Refrigerated	Signature	Car	and	
	Food Service Manager	ľ	Test Trays	څ-ر		Yes No			le:	
Prepared by:	Johnny Sack	1	HS SNACK	×	Sack	Johnny Sack Meal Counts	MEAL TRAY	RAY SET UP	al di	
	Proteins	2 - 2oz	Protein	1 02	TEST					
	Bread	4 slices	Bread	2 slices		Test Sacks	1 NO / 10 Y8 0 /	20.20	3	_
	Fruit	1 each	HYPER CALORIĆ	LORIĆ	CALL			· .		
	Drink	1 each	Protein	2 - 20z	BACK					
1			Bread	4 slices		Labeled &	<u> </u>	+ OI	1	
			Cookie	1 each	TOTALS	Refrigerated		7	V	
Rev 02/2020 mps			Drink	1 each		Yes No		3)	



JOD SERVICE

UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	Pl	vI	OZOC AN	Comme	ents	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X						
Workers reported to work, no open sores		V		Y				
no skin infections		X		Y				
no diarrhea		X		×				
Kitchen is in good general appearance		×		×				
All kitchen equipment operational & clean		X		V				
All tools and sharps inventoried		V		V				
All areas secure, lights out, exits locked	1500			1				
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	80+	
Temperature according to manufacturer's specifications			Break	fast	158	190		
and chemical agent used in Final Rinse			Lune	ch	154	183		
			Dinn	er	157	184)	
POT and PAN SINK		Temp	eratui	·e	Wash 110 F+	Rinse 110	F+ :	200 ppm
Final Rinse Temps determined by chemical agent used		•	Break	fast	175	175		Doupper
			Lune	ch	170	171		200 pr
			Dinn	er	171	112		206 pbm
FREEZER and WALK-IN	Temperature		Freezer 0	Walk-in	Wal	lk-		
THE PART OF THE PA	Temperature		Or below	35-40 F	in			
						2 - 1	35-4	
Record temperatures, Freezer and Walk-ins				AM	-3.0	35,2	36	d
Record temperatures, Freezer and Walk-ins				PM	-401	36.3	38.	4
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	75	70		
Record temperatures, Dry Storage Areas				PM	70	65		
Water Temps & Handwash Areas	AN	1	PN	Л				
_	105-1	20	105-	120				
	130		141					

Signature, Cook Supervisor (AM)

U/15/2020

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE:	APRIL 15, 2020		CY	CYCLE:	2		WEDNESDAY	DAY	BRE	BREAKFAST	ST
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth ns	DL Temp	Prod Qty	Over Prod
Fangang	Oatmeal	1 cup	100	030c	179	VEGETARIAN	Oatmeal	1/2 c	130	14 m	2pw
Soe	Cream Meat Gravy	1/2 cup	105	6336	689	Fried Potatoes	Fried Potatoes Turkey Ham	2 oz	RT	CPN	do-
gek	Fried Potatoes	1/2 cup	105	0330	159	1 cup	1 cup Steam Potatoes	1/2 c	159	12 EW	3001
Nei	Biscuit	1 each	165	0200	RT	Biscuit	Biscuit Biscuit	1 ea	RT	no!	3an
OMAY	. Margarine	1 pat	1.256	0200	R	2 each	2 each Diet Jelly	1 pkt	5		
Michael	Fruit	1 each		0200	RT		Sugar Sub	2 pks	RT		
	Sugar	2 pkts	(0)	5203	RT		Coffee	8 oz	188		, particular de la constitución
. Cesta	Coffee	8 oz	\$00G	00%0	(CC)		Milk 2%	8 oz	301	A company of the contract of t	
Michael	Milk 2%	8oz	5 40cg	0 ct \$ 0	34		Canned Fruit	1/2 c	let.	- minute seeds	1
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	AENTATI	ON		
	(Popul	Population 514		Staff					
Signature:	Ch.		Population ICE 4	1-ICE GE	2 461	Ø	First cart out:	0770			
	Cook Supervisor	Ì	MARSHALLS	LLS 51		Labeled &	Last cart out:	OSYS			
Signature:	model (Call Backs	do.		Refrigerated	Signature	d			
	Food Service/Manager	ľ	Test Trays	2		Yes' No					
Prepared by:	Johnny Sack 201	+	HS SNACK	K	Sack meal	Johnny Sack Meal Counts	MF	MEAL TRAY SET UP	Y SET U	ΤΡ	
できた	Proteins	2 - 2oz	Protein	1 02	TEST		,	,			
)	Bread	4 slices	Bread	2 slices		Test Sacks	>0602	Total 5	£.	10280	<u></u>
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	(
	Drink	1 each	Protein	2 - 2oz	BACK	ſ	Ç				
			Bread	4 slices		Labeled &	1000 1000 1000 1000 1000 1000 1000 100		なり	JA TMC71	
			Cookie	1 each	TOTALS	Refrigerated					
Rev 02/2020 mps			Drink	1 each		Yes No					



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE:	APRIL 15, 2020		CY	CYCLE:	2		WEDNESDAY	DAY	L	LUNCH	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth ns	DL Temp	Prod Qty	Over Prod
phylone	Busto	4 oz	10 care	900 J	0/8/	VEGETARIAN	Ground Turkey	4 oz	18/10	1 Case	WA
100/16/1	Pinto Beans	1 cup	2.5car 0500	0250	.561	ල්රී Veggie Burrito Pinto Beans	Pinto Beans	1 c	1956	2-Scare	Per
W. W. W.	Spanish Rice	1/2 cup	Call	0830	1900	4 oz	4 oz Broccoli	1/2 c	1900	15 Case	28
Romos	Salsa	1/4 cup		0930	390		Salsa	1/2 c	396	4 care	NA
(30mel	Lettuce	1/2 cup	2 case	0880	390		Shred Lettuce	1/2 c	396	2 care	4/4
<u>,</u>	Dressing	1 oz	(case	5189	RT		Diet Dressing	1 pk	RT	UM	1/14
,	Cheese	1 oz	1.5 cak	S460	390					,	NA
Tho	PeanutButter Cake	1 piece	(cox	0300	RT		Fresh Fruit	l ea	RT	33 care	WA
	Unsweet Tea	8 oz	Jo car	0830	374		Unsweet Tea	8 oz		, 30core NIA	NIA
Portions verified by:	rified by:			Meal Co	Meal Count Documentation	nentation	SERVICE DOCUMENTATION	AENTATIO	N		
	3		Population	,	219	Staff 3					
Signature:	MAN		Population -IC	-ICE	E topice (monthle)		First cart out:	10:18			
	Cook Supervisor	1	MARSHALLS		TO THE ST.	Labeled &	Last cart out:	11:45			
Signature:	D. Corganies		Call Backs 5	3		Refrigerated	Signature	Mach			
	Food Servide Manager	r	Test Trays 2	2		(Yes) No		21/			
Prepared by:	Johnny Sack		HS SNACK	Y	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	ηΡ	
	Proteins	2 - 20z	Protein	1 oz	TEST		750			Pearl-ANH	375
	Bread	4 slices	Bread	2 slices		Test Sacks	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1245C		Cake	
	Fruit	1 each	HYPER CA	CALORIC	CALL		% 15	Chuse			
	Drink	1 each	Protein	2 - 2oz	BACK			KS VII	S	7	
77			Bread	4 slices		Labeled &	. 6		3	2 22	
<u> </u>			Cookie	1 each	TOTALS	rated	Shows		SQ(58	3	
Kev 02/2020 mps	50		Drink	1 each		(Yes) No					



	vocato votticos e									
DATE:	APRIL 15, 2020	(CY	CYCLE:	2		WEDNESDAY		DINNER	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	1 DL Temp	Prod Qty	Over Prod
2	Meat & Veg Stew	1 cup	91091	1704	170	VEGETARIAN	Stewed Meat 4	4 oz 170	3/2m	
23	Rice	1/2 cup	999	1/06	165	Rice Rice		1/2 c 165	1/pan	/ /
Z.	Cabbage	1/2 cup	300	1100	174	1 cup	1 cup Cabbage 1/	1/2 c 174	Span /	
ア	Onion	1 slice	ng/	Dome	3	Cabbage	Onion	1sl 32	3 pm x	25
7/	Cornbread	1 each	pone	Done	RT	1 cup	1 cup Stew Vegetables 1 c	091	Dem	7
/s	Margarine	1 pat	38		00	Mix Vegetables	Salad	1/2c 33	2,709	で
Ðη	Salad	1/2 cup	S	1330	3	1 cup	Diet Dressing 1	1 oz RT	- 20 -	S
જા	Dressing	1 02	8	1330	RT	Cornbread Bread		1 sl RT	658	
N						2 pieces	2 pieces Canned Fruit 1,	1/2 c 33	Pas /	
<u>5</u>	Drink w/Vit C	8 oz	15	1200	24		Unsweet Drink 8	Q+) 208	15	
Portions verified by	ified by:			Meal Co	Count Docum	Documentation ,	SERVICE DOCUMENTATION	TATION		
	5		Population	ation	M 519	9 Staff/5		ı		
Signature:	Strell		Population -ICE	1-ICE	296年		First cart out:) # O		
	Cook Supervisor	\	MARSHALLS	LLS 56	_	Labeled &	Last cart out: 6	45		
Signature:	A Congress		Call Backs	d		ated	Signature	940		
	Food Service Manager	ī	Test Trays			Yes No				
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	UP	
	Proteins	2 - 20z	Protein	1 oz	TEST			•	000	
	Bread	4 slices	Bread	2 slices		Test Sacks	C		2	<u>۔</u>
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		(appage 6	sa and	SLG B	É
	Drink	1 each	Protein	2 - 2oz	BACK		5	No.	NM 0 0 1 /- 1 /0	18
			Bread	4 slices		Labeled &		<u>S</u>		1
			Cookie	1 each	TOTALS	Refrigerated	(E)	T	d ,	
Rev 02/2020 mps	S		Drink	1 each		Yes No	35.5	P	325	



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/16/26	A) <i>(</i>	173	Time:	070 AN	Comme	178	H IVE
Shift Checklist		M	PI			Comme	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft				1818				
Workers reported to work, no open sores		1		/_				
no skin infections		1/4						
no diarrhea		1		/				
Kitchen is in good general appearance		X		/				
All kitchen equipment operational & clean		1		//				
All tools and sharps inventoried		X		1				
All areas secure, lights out, exits locked				/				
DISH MACHINE		Temp			Wash 150+	Rinse 18	0+	
Temperature according to manufacturer's specifications			Break	fast	159	176		
and chemical agent used in Final Rinse			Lun	ch	100	185		-
			Din	ner	100	(2)		
POT and PAN SINK		Temp	eratu	re	Wash 110 F+	Rinse 1101	F+ 20	0 ррт
Final Rinse Temps determined by chemical agent used			Break	fast	174	174	7	ouppm
			Lun	ch	172	178	20	D' DOM
			Din	ner	173	165	T 20	O ppm
FREEZER and WALK-IN	Т	emper	ature		Freezer 0	Walk-in	Walk-	
	_	I			Or below	35-40 F	in	
					2.0	0 -	35-40 F	
Record temperatures, Freezer and Walk-ins				AM	-3.2	35.1	37.3	
Record temperatures, Freezer and Walk-ins				PM	- 4		2/10	
DRY STORAGE	Temp	eratu	re 45-		Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	35	65		
Record temperatures, Dry Storage Areas				PM	76	65		-
Water Temps & Handwash Areas	Al	M N	P	M				
	105-	120	105	-120				

Signature, Cook Supervisor (AM)

DATE

TE Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE:	APRIL 16, 2020	0	CY	CYCLE:	2		THURSDAY		BREAKFAST	AST
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	L Prod	d Over
500	Scrambled Eggs	1/2 cup	5.5	0200	162	VEGETARIAN	Bran Flakes	o o	Н	~
take and	Diced Potatoes	1/2 cup	,45cs	2300	185		Peanut Butter 1 o	1 oz 127	SAN	N 21/20
o selver is	- Ketchup	1 pkt		0200	RT		Bread 2	$2 \text{ sl} \mid \text{RT}$)
Domingo	Biscuit	1 each	1 160	0300	RT		Diet Jelly 2 p	2 pks RT	15W	N ypw
	Jelly	2 pkts	3,5	0300	RT		Sugar Sub 2 p	2 pks RT]	}
Source <	Margarine	1 pat	103	0300	34		Coffee 8 (8 oz 182	7	-
	Sugar	2 pkts	1.7505	0300	RT		Milk 2% 8 (8 oz 33	1	1
13:65	Coffee	S oz	2005	0334	182		Canned Fruit 1/2	1/2 c Pt		1
/aung	Milk 2%	8 oz		0445	33					
Portions verified by:	ified by:			Meal Co	unt Docui	Meal Count Documentation	SERVICE DOCUMENTATION	FATION		
	-		Population		515	Staff				
Signature:	1 can		Population -ICE 499	-ICE 4/3	0	J	First cart out:	54/45		
	Cook Supervisor	_	MARSHALLS	95 ST		Labeled &	Last cart out: 05)535		
Signature:	2 (housement		Call Backs	P		Refrigerated	Signature	4		
vei.	Eood Service Manager	T	Test Trays	<i>(</i>)		Yes				
Prepared by:	Johnny Sack 201	†·	HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	MEAL '	MEAL TRAY SET UP	T UP	
Forter	Proteins	2 - 2oz	Protein	1 oz	TEST				1/2	/ T1
	Bread	4 slices	Bread	2 slices		Test Sacks	(, (, (, (, (, (, (, (, (, (, (, (, (, (X	<u>,</u>	1000 /110/
	Fruit	1 each	HYPER CALORI	LORIC	CALL	4			7	方なか
	Drink	1 each	Protein	2 - 2oz	BACK		+	C.	Sh. Line	
			Bread	4 slices		Labeled &	Q 50011	2	(2)(2)	
			Cookie	1 each	TOTALS	Refrigerated	> ==-			
Rev 02/2020 mps			Drink	1 each		Yes		_		



DATE:	APRIL 16, 2020	0	CA	CYCLE:	2		THURSDAY	 ∆	lï.	LUNCH	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
charact-	Hamburger	4 oz	Barn	CET-	1400	VEGETARIAN	Hamburger	4 oz 170	-		Sorti
Top?	Bun	1 each	ا ا	Ocheo	12	Cheese Bread		2 sl	\vdash		
Have	Oven French Fries	1/2 cup	462	0430	(HO):	3 oz	3 oz Green Beans 1	1/2 c (80	Q	25	1
Giden	Ranch Beans	1 cup	(50 lbs	CLECO	1630		Beans	1c 102	0.80	_	2 pen
Kirane	Shredded Lettuce	1/4 cup	(open	OFE CARCO	40	Ranch Beans	Ranch Beans Shred Lettuce	1/4 c 4(0	open	i
マのなっこ	Onion	1 slice	1000	0830	38	1.5 cups Onion		2 sl	96	-3 -3	1
3	Salad Dressing	1 pkt	<u>3</u>	080	RT		rd	1 pkt	RT	165	
7000	Ketchup	1 pkt	52	CON)	RT		Canned Fruit 1	1/2 c 4	40	m	
Gidem	Unsweet Tea	8 oz	35	0830	<i>C</i> h		Unsweet Tea	7 zo 8	9	35	
Portions verified by:	ified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	TATION			
			Population	D	5	$\text{Staff} \mathcal{O}$					
Signature:	Levo		Population -ICE 5(1-ICE SC	9		First cart out: 10	0.70			
	Cook Supervisor		MARSHALLS	LLS G	, Xe	Labeled &		Q+			
Signature:	Food Service Manager		Call Backs			Refrigerated	Signature	Acuto	9		
			rest itay	3							
Prepared by	Johnny Sack		HS SNACK) 🐰	Sack meal	Johnny Sack Meal Counts	MEAI	MEAL TRAY SET UP	ET U	0.	
	Proteins	2 - 2oz	Protein	I oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	-	Libro			
	Fruit	1 each	HYPER CALORI	LORIG	CALL	\	Day	121121	,	- KIE	
	Drink	1 each	Protein	3/- 20z	BACK	\	-				
			Bread	4 slices		Kabeled &	-	١,,			
			Cookie	1 each	TOTALS	TOTALS Refrigerated	tambarger fath	- January	Harr	K	
Rev 02/2020 mps			Drink	1 each		Yes No)				



DATE:	APRIL 16, 2020	0	CX	CYCLE:	2		THURSDAY	[[DINNER	[a.a
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod , Qty	Over Prod
	Taco Meat	4 oz	85/	0011	0/1	VEGETARIAN	Ground Turkey 4 oz	165	Dem	
	Rice	1/2 cup	3016	0011	164	Rice	Rice Rice 1/2 c	79	7 pour	
	Pinto Beans	1 cup	2 bass	0011	190	1 cup	1 cup Pinto Beans 1 c	j (Duc)	16 pon	
	Salsa	1/2 cup	S	bone	50	Pinto Beans	Salsa 1/2 c	99	6 pan	Ban
7	Shred Lettuce	1/4 cup	502	Done	38	2 cups	Shred Lettuce 1/2 c	38	2706	-
y.	Shred Cheese	1/4 cup	S	(336	33	Shred Cheese		28	(101)	/
20	Tortillas	2 each	3.8	1330	RT	1/2 cup	Tortilla 1 ea	RT	S	4/2
V.	Applesauce Cake	1 piece	2 630	Done	RT	Tortilla	Fresh Fruit 1 ea	38	55	1
7	Drink w Vit C	8 oz	15 BK	1200	のと	4 each	Unsweet Drink 8 oz	ロか	151	
Portions verified by:	ified by:		Tartar	Meal Co	unt Docur	ad Meal Count Documentation	SERVICE DOCUMENTATION	ION		
			Population		QQQ051	Staff (1		
Signature:	Christ Christ	7	Population -IC	ы́	15/70/05		First cart out:	42		
	Cook Supervisor		MARSHALLS	V	9	Labeled &	Last cart out:	20		
Signature:	Jambery &		Call Backs 6	ي		ted	Signature	4		
	Food Service Manager	ir.	Test Trays	7		(Yes No				
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	JP	
	Proteins	2 - 20z	Protein	1 oz	TEST				10 1	1.X.o
	Bread	4 slices	Bread	2 slices		Test Sacks	0	6	4-5	}
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Salsa a	Ke	The	2
	Drink	1 each	Protein	2 - 20Z	BACK				KE	
/			Bread	4 slices		Labeled &		- ()	
\			Cookie	1 each	TOTALS	Refrigerated	2000	100	C	
Řev 02/2020 mps			Drink	1 each		Yes No	7355	<u>}</u>	2	



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/17/2020 Time: 1645 PM Time: Oloe AM Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores no skin infections no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked **DISH MACHINE Temperature** Wash 150+ Rinse 180+ Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch 55 80 Dinner 155 **POT and PAN SINK** Temperature Wash 110 F+ Rinse 110F+ 200 ppm Final Rinse Temps determined by chemical agent used **Breakfast** 190 200ppm Lunch 1-10 KO DOM Dinner 159 FREEZER and WALK-IN **Temperature** Freezer 0 Walk-Walk-in Or below 35-40 F in 35-40 F Record temperatures, Freezer and Walk-ins AM -25 w36.9 37,2 Record temperatures, Freezer and Walk-ins PM 37 40 DRY STORAGE Temperature 45-80F Spice Room Store Rm Record temperatures Dry Storage Areas 70 AM

Signature, Cook Supervisor (AM)

Record temperatures, Dry Storage Areas

Water Temps & Handwash Areas

1/17/2000 DATE

AM

105-120

170

Signature, Cook Supervisor (PM)

PM

PM

105-120

162

FOOD SERVICE MANAGER

4/19/20



DATE:	APRIL 17, 2020	_	CY	CYCLE:	2		FRIDAY	Y	BREA	BREAKFAST	ST
Prepared by:	Trans.	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth ns	DL Temp	Prod Qty	Over Prod
Fongang	Cinnamon Oatmeal	1 cup	1,5,5	030	187	VEGETARIAN	Oatmeal	1 cup	187	10/pm	2 pw
Benine		2 each	200	0200	140	Peanut Butter Pancakes	Pancakes	2 ea	90	1 c) son	2pr
" Legan	Svrup	1/4 cup	2.8.5	0300	5	1 02	1 oz Diet Syrup	2 oz	加		}
クンマン	Turkey Sausage	2 oz	2.250	0230	179		Turkey Sausage	2 oz	179	NU17	1/2pm
}	Margarine	2 pats	1.9505	0336	33		Margarine	1 pat	33		
Cucara	Sugar	2 pkts		0330	RT		Sugar Sub	2 pkt	RT)
Saujar	Coffee	8 oz		7335	481		Coffee	8 oz	184		
m rehoel	Milk 2%	8 oz	510	OUZS	~ (2)		Milk 2%	8 oz	33 -	1	
)							Canned Fruit	1/2 c	151		
Portions verified by:	rified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	TENTATI	NO		
			Population		515	Staff					
Signature:	A		Population -ICE L Sq	-ICE 4	6	9	First cart out:	0475			
	Cook Supervisor		MARSHALLS%	TISS6		Labeled &	Last cart out:	0504			
Signature:	J. Careuse	1	Call Backs	å		Refrigerated	Signature	9	7		
)	Food Service Manager	Ιί	Test Trays 2	2 8		(Yek No					
Prepared by:	Johnny Sack 46t	ىدىد	HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET (J.P.	
Teren	Proteins	2 - 2oz	Protein	1 oz	TEST		¢	(S. C.	
	Bread	4 slices	Bread	2 slices		Test Sacks	Sorte /	Sugar	(Samo	d
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	7		۰			
	Drink	1 each	Protein	2 - 20z	BACK		Ć		Ī	S.	
			Bread	4 slices		Labeled &	Jare L		さら	OHINGE	
			Cookie	1 each	TOTALS	~	,				
Rev 09/2020 mps	\$(Drink	1 each		No No					



DATE	APRIL 17, 2020		C	CYCLE:	2		FRIDAY		LUNCH	F
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
- Parcio	Fish	4 oz	15es	0430	(40°C)	VEGETARIAN	Baked Fish 4	4 oz 176.0	26 tran	4
Hoopen and the second s	Beans	1 cup	8	0000	1.00.1	Beans	Beans	1 c Pro. 1	loper	ann
To solve	Rice	1/2 cup	50 (156	0740	(45.0	2 cups Rice		1/2 c 1720	Spin	Moon
3	Carrots	1/2 cup	120 165	0.400	1830	Rice	Rice Carrots 1	10 1930	(poan	-
(S) (S) (S)	Onion	1 slice	1000	0830	10	1 cup	1 cup Onion 2	2 s1 UD	Dan	-
	Cornbread	1 piece	1/2 look	880	RT	Cornbread Bread		1 sl RT	3 bad	- Streements
M. W. W. W.	Margarine	1 pat	3	0830	30	2 pieces	Margarine 1 1	1 pat 36	les	1
A STATE OF THE PARTY OF THE PAR	Tartar Sauce	1 pkt	(16es	0000	RT		Unsweet Tea 8	0h zo 8	25	
(Jajegon	Unsweet Tea	8 oz	.35	080	UD					
Portions verified by:	ified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	LATION		
			Popul	Population 5	516	Staff 4				
Signature:	Leuch		Populatio	Population -ICE 4 60	09		First cart out:	070		
	Cook Supervisor		MARSHALLS	LLS 2	5le	Labeled &	-	33	ı	
Signature:	A. Vengues		Call Backs	(9)		Refrigerated	Signature	Secial	ı	
	Food Service Manager	Ľ	Test Trays	(1)		(Yes) No				
Prepared by:	Johnny Sack		HS SNACK) 🛚	Sack	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	dīn	
	Proteins	2 - 2oz	Protein	1 02	TEST		00.3			
	Bread	4 slices	Bread	2 slices	170	Test Sacks	Coerdina	3.6	J. S.	√
	Fruit	1 each	HYPER CALORIC	LOKIC	CALL	\		Ž	3	
	Drink	1 each	Protein	2 - 2oz	BACK	\	-			
			Bread	4 slices		Labeled &	LISH JAST	(
			Cookide	1 each	TOTALS,	Refrigerated	W CMIN		Can	
Rev 02/2020 mps			Drink	1 each		Yes No)		



Secure Services The

-					C		TAGTGE	 	2	ATATES	
DATE:	APRIL 17, 2020		CX	CYCLE:	7		FRIDAY		3	DINNER	2
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL Temp	Prod Qty	Over Prod
Perez-	Chili Mac	1 cup	12045		200	VEGETARIAN	Ground Turkey	4 oz	1870	I pn	Þ
							Raw Vegetables	1 c	SS.	100	ф
78/82	Beans	1 cup	1282	200	202		Beans	1 c	22	(3) M	00
Perfez r	Squash	0.23	8 PMS	100	195		Squash	1 c	1950	000	00
	w Tomato & Onion		& PNS	1100	1950		w/ Tomato & Onion	on	1950	-E	4
Portio-	Dinner Roll	1 each	35,75	14/00	RT		Dinner Roll	1 ea	RT	2.80%	þ
Lahang; C- Margarine	Margarine	1 pat	52	17100	37		Margarine	1 pat	370	1 bx	Ø.
[S00]	Brownie	1 piece	Usag	1400	RT		Canned Fruit	1/2 c	RT	<u>4</u>	P
HAKKAIS	Drink w/Vit C	8 oz	,40C,	1300	33		Unsweet Drink	8 oz	330	.25	Ø
Portions verified by:	rified by:			Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	(ENTATIO	NC		
			Popul	Population 515	10	Staff 12					
Signature:	A. Varint		Population -ICE	n -ICE 469	2		First cart out:	200			
	Cook Supervisor		MARSHALLS	LLS 56		Labeled &	Last cart out:	1020		104	
Signature:	A Jugaine		Call Backs	000		ited	Signature	A. 12	N. N.	20	
	Food Service Manager	r	Test Trays	, , , s		(Yes/ No					
Prepared by:	Johnny Sack		HS SNACK	X.	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	J.P	
	Proteins	2 - 2oz	Protein	1 oz	TEST		0	N			
	Bread	4 slices	Bread	2 slices		Test Sacks		Jan:	Mit	0	
	Fruit	1 each	HYPER CALORIC	ALORIĆ	CALL		500			-	
	Drink	1 each	Protein		BACK	Ţ	(A				
			Bread	4 slices		Labeled &	しなら		ここと		
			Cookié	1 each	TOTALS	Refrigerated			- 3	500	
Rev 02/2020 mps	SI		Drink	1 each		(Yes / No			3)	



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PM	Stoe Al	Comme		≥ PM
	No Y				Commi	ents	
All areas secure, no evidence of theft	140 1	5 110	168				
Workers reported to work, no open sores	1		×				
no skin infections			X				
no diarrhea	X		X	 			
Kitchen is in good general appearance	1		×				
All kitchen equipment operational & clean			×				
All tools and sharps inventoried			X				
All areas secure, lights out, exits locked	ASSESSED NO.	Age .	Î				
DISH MACHINE	Ten	perati		Wash 150+	Rinse 18	201	
Temperature according to manufacturer's specifications	100	A	kfast	178	178	30T	
and chemical agent used in Final Rinse		Lu		155	105		
			ner	152	185		
POT and PAN SINK	Ten	perati		Wash 110 F ₊	Rinse 110	Et 20	00
Final Rinse Temps determined by chemical agent used	101	Brea			175		00 ррт
		Lui		160			200ppr
		Din		132	170	غ ا	ZOODAN
TODING/ZION LINUARIZANI					129	, ,	00/1/1
FREEZER and WALK-IN	Temp	eratur	e	Freezer 0 Or below	Walk-in 35-40 F	Walk-	•
				OI below	33-40 F	in 35-40	E
Record temperatures, Freezer and Walk-ins			AM	-2.5	71.8	381	
Record temperatures, Freezer and Walk-ins			PM	-1.8	34.9	39.9	3
DRY STORAGE	Temperat	ure 45	-80F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	•		AM		74		
Record temperatures, Dry Storage Areas			PM	63	70		
9							
Water Towns & Hand	43.5	_					
Water Temps & Handwash Areas	AM	100	M				
Water Temps & Handwash Areas	AM 105-120	100	-120				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE:	APRIL 18, 2020		CY	CYCLE:	2		SATURDAY	AY	BREA	BREAKFAST),T
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL	Prod Qty	Over Prod
Amaja	Farina	1 cup	1,250	0336	190	VEGETARIAN	Farina	1 c	190	12	M2/0
Dievandie	Eggs	2 ea	505	03150	150	27 Peanut Butter Diet Jelly	Diet Jelly	2 pkts	RT	Chr	Hear
10000	Cream Gravy	1/2 cup	1,1500	0345	186	1 02			181	MUS)	1/210
P25.2	Turkey Sausage	2 oz	2,505	0220	167		Turkey Sausage	2 oz	162	17, Sav	in pu
Raciel	Biscuits or Tortilla	1 ea/2	1.50	03%	RT		Biscuit	1 ea	RT	135W	23
Controls	Margarine	1 pat	1 6 ×	0335	33		Canned Fruit	1/2 c	RT		
ノ	Sugar	2 pks	140 nx	6335	RT		Sugar Sub	2 pkts	RT		
1000	Coffee	8 oz	c3000	0335	183		Coffee	8 oz	183		1
Michael	Milk 2%	8 oz	5 4 1807	0445	33		Milk 2%	8 oz	33)
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	(ENTATIO	NC		
	(Population		513	Staff 1					
Signature:	7		Population -ICE	1-ICE 4159	65	A.	First cart out:	044	Ţ,		
	Cook Supervisor	`	MARSHALLS	TTS 26		Labeled &	Last cart out:	5550			
Signature:	K. Jugan	1	Call Backs	D		Refriggrated	Signature	d	1		
	Food Service Manager	ľ	Test Trays 7	2 8		(Ses No		4			
Prepared by:	Johnny Sack	Š	HS SNACK	M	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	<u></u>	
WARHAM	Proteins	2 - 2oz	Protein	1 oz	TEST			(
J	Bread	4 slices	Bread	2 slices		Test Sacks	Q2654	2995		Sugar	\
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		2			,	
	Drink	1 each	Protein	2 - 2oz	BACK	1				/	
			Bread	4 slices		Labeled &	Section 1		Rision	1/4/	
			Cookie	l each	TOTALS	Refigerated	などろう		2	15000W	SOL
Rev 02/2020 mps	0		Drink	1 each		Yes No	}			2	7
									-		



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT AURORA ICE PROCESSING UNIT

DATE:	APRIL 18, 2020)	CY	CYCLE:	2		SATURDAY	AY		LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	ealth	DI	Prod	Over
D. cardo	Turkev Ham	3.02	140 lbs	T T	3	VEGETARIAN	Turkev Ham	3.02	\neg	N Section	l I
Norlia	Sliced Cheese	1 oz	512 shed	88	P	se	Sliced Cheese	1 02		5/2 sice	1
Thrahid	Vegetarian Beans	1 cup	50 125	0430	88	Sandwich - 1	Beans	1 c	1,58.1	13pe	
7	Macaroni Salad	1/2 cup	Sollos	DB	40	Macaroni Salad	Carrots	1 c	130	- Down	ı
Franks Some We 3	Lettuce	1/4 cup	2/205	O	4	1 cup	1 cup Lettuce	1/2 с	4	Ham	1
Dawl.	Onion Slice	1 slice	l bad	DB	9	Lettuce Onion	Onion	1 s1	40	qn+	•
1,000	Mayo/Mustard	1 pkt ea	[G]	00/00	RT	1/2 cup	1/2 cup Mustard	$1 \mathrm{pk}$	RT	52×	1
Sopert	Fruit	1 each	565	00100	<u>۾</u>	Dressing	Dressing Canned Fruit	1/2 c	4	Sam	1
Lagar.	Bread	2 slices		00/00	RT	1 pkt	Bread	2 sI	RT	,	
Guidem	Unsweet Tea	8 oz	.35	6740	38		Unsweet Tea	8 oz	9	S	1
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	MENTATI	ON		
	(Population	ation 519	6.	Staff ϕ					
Signature:	Kencol		Population -ICE	1-ICE 44	7	,	First cart out:	50			
	Cook Supervisor		MARSHALLS	STI	7	Labeled &	Last cart out:	1133			
Signature:			Call Backs 6	O		Refrigerated	Signature	Leyo	CO		
	Food Service Manager	r	Test Trays (E		(Yes) No					
Prepared by:	Johnny Sack 100	00	HS SNACK		Sack meal	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	Y SET U	J.P	
Vagel	Proteins	2 - 2oz	Protein	1 02	TEST	/	200			Suc	
then a	Bread	4 slices	Bread	2 slices		Test Sacks/	X	000		100 M	<u>বু</u>
Desports	Fruit	1 each	HYPER CALORY	LORK	CALL	_	文	3		2	
}	Drink	1 each	Protein	2 - 20z	BACK	\	Oheese				
			Bread	4 slices		Labeled &	Mout		(
			Cookie	1 each	TOTALS	Refrigerated	Through the		7)	Deans	
Rev 02/2020 mps	191		Drink	1 each		Yes No	() jeener				



DATE:	APRIL 18, 2020	(CY	CYCLE:	2		SATURDAY	ΙΥ	[Q	DINNER	بہ
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health		DL	Prod	Over
			111	dor :	dans.		STORE TOTAL		TOTAL J.C.	fa d	1 10g
あった 1	Ck Lg Quarter	4 oz	1775	00	80	VEGETARIAN	Baked Chicken		/ 4 oz	25	U
一つながら、	Potato Au gratin	1/2 cup	6 PMS	100	202	Potato Augratin					
Perez-	Mixed Vegetables	1/2 cup	G PNS	1100	roup	1 cup	Mixed Vegetables	1 c	07.07	6PAS	0
1	Beans	1 cup	5	1100	205	Mix Vegetables Beans	Beans	1 c	rons	10/2	0
Ban-	Dinner Roll	1 each	26,7	1400	RT	1 cup	1 cup Canned Fruit	1/2 c	6-1	- 100 C	0
1753a:n-	Margarine	1 pat	100	1400	39°	Beans				,	
ISIORI	Salad	1/2 cup	Bin	1400	36	1.5 cups Salad	Salad	1/2 c	34°	26,7	0
Hossing Dressing	Dressing	1 oz	305	1400	27	Dinner Roll	Dinner Roll Diet Dressing	1 pkt	RT	57	6
۱ آ	Drink 2 Vit C	8 oz	:40cs	1300	33,	2 each	Unsweet Drink	8 oz	33		0
Portions verified by:	ified by:)#(Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	NTATIO			
			Popul	Population 519	5	Staff 15					
Signature:	K BY	8	Population \cdot ICE $^{\mathcal{C}}$	1 -ICE (1)	23		First cart out:	8			
	Cook Supervisor) /	MARSHALLS	LLS 67		Labeled &	Last cart out: $\frac{1}{1}$	645)	
Signature:	A Congress		Call Backs(S		Refrigerated	Signature	7	LA	6	
	Food Service Manager	r	Test Trays	$\sum_{\mathbf{s}}$		(Yes) No				Ì	
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	Z SET U	ΓΡ	
	Proteins	2 - 20z	Protein	1 02	TEST		V /	Salar			
	Bread	4 slices	Bread	2 slices		Test Sacks	pd.		,	Rotato	Q
	Fruit	1 each	HYPER CALORIĆ	LORK	CALL)			
1	Drink	1 each	Protein	2 - 20z	BACK		١				
\			Bread	4 slices		Labeled &	V 20 X		こう	Iricka,	
\			Cookie	1 each	TOTALS	Refrigerated	フェー		M		
Rev 02/2020 mps			Drínk	1 each		(Yes / No			7		



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-19-20 Shift Checklist	A	M	PN		:0/30 AN	Comme		PM
Sint Checkist	No	Yes	No	Yes		Commic	лиз	
All areas secure, no evidence of theft	140	103	140	103				
Workers reported to work, no open sores		V		X				
no skin infections				X				
no diarrhea				X				
Kitchen is in good general appearance		1		X				
All kitchen equipment operational & clean		1		X				
All tools and sharps inventoried		X		X				
All areas secure, lights out, exits locked	PACE AL			X				
DISH MACHINE		Temp	eratur	e	Wash 150+	Rinse 18	80+	
Temperature according to manufacturer's specifications			Break		154	182		
and chemical agent used in Final Rinse			Lunc	ch	155	185		
			Dinn	er.	150	187		
POT and PAN SINK		Temp	eratur	e	Wash 110 F+	Rinse 110	F+ 2	200 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	115	115		200 yom
			Lunc	ch	165	171		200 Dom
			Dinn	er	138	146		lappin
FREEZER and WALK-IN		Temperature			Freezer 0	Walk-in	Wall	c- -
	remperature		Or below	35-40 F	in			
D 14				13.5		74	35-40	
Record temperatures, Freezer and Walk-ins				AM	D	37	38	
D 1 t 1 x x 11 '				PM	O Suiss D	Store Rm	40	
Record temperatures, Freezer and Walk-ins	Т.		~ 45 4			L More Rm		
DRY STORAGE	Temp	eratur			Spice Room			
DRY STORAGE Record temperatures Dry Storage Areas	Temp	eratur		AM	62	64		_
DRY STORAGE	Temp	eratur						
DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas				AM PM	62	64		
DRY STORAGE Record temperatures Dry Storage Areas	AM 105-1	ı		AM PM	62	64		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4/20/20



DATE:	APRIL 19, 2020		CY	CYCLE:	2		SUNDAY	Y	BRE/	BREAKFAST	ST
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	lth is	DL	Prod Qty	Over Prod
	Dry Cereal	1 cup	3 BX	0340	ST	VEGETARIAN	Dry Cereal	1 c	54	38×	P
OKEKE	Eggs, Scrambled	1/2 cup	> 13x	200	1- 7	Dry Cereal Egg	Egg	1 ea	1754	S BX	9
100 J	Diced Potatoes	1/2 cup	1 BX	024 CI	1843	1 cup	1 cup Steam Potatoe	1/2 c	1943	1 BX	9
2010	Salsa	1/2 cup	4 13%	0230	1	Scrambled Eggs Salsa	Salsa	1/2 c	40	H BX	9
See	Coffee Cake	1 piece	10 40	03	RT	1/2 cup					
Paulo	Tortilla	2 each	3 23/	0240	RT		Bread	2 sl	RT	SHH	9
Francisco	Margarine	1 pat	757	27-10	40		Margarine	1 pat	70	13×	P
	Sugar	2 pks	14 ax	0750	RT		Sugar Sub	2 pkts	RT	P11 /17/	P
James	Coffee	8 oz	90.	0340	188		Coffee	8 oz	98	750	J.
years	Milk 2%	8 oz	530	0435	40.1		Milk 2%	8 oz	75	226	R
Portions verified by:	ified by:)	Meal Cou	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	NO.		
		:	Population	N	6	Staff					
Signature: 🖟	Marke		Population -ICE	7	162		First cart out: 0445	ナスナ			
`	Cook Supervisor	\	MARSHALLS <	TS<7		Labeled &	Last cart out:	Sac		40.	
Signature	5 Cogular		Call Backs 2	2		Refrigerated	Signature	M	whi	20	
)	Food Service Manager	r	Test Trays	7		Yes No)			1	
Prepared by:	Johnny Sack		HS SNACK	Σ.	Sack	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	<u>a</u>	
	Proteins	2 - 202	Protein	1 92	TEST		. 1		AS SEA		
	Bread	4 slices	Bread	2 slices		Test Sacks	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		ł _{ż,}	3)	
	Fruit	1 each	HYPER CALORIC	LORIC	CALE			3		2	
	Drink	1 each	Protein	2 - 20z	BACK				000		,
			Bread	4 stices		Labeled &	Si Kin			//.	<u>)</u>
Bev 09/9090 mns			Cookie Duin 1-	1 each	TOTALS	erated	5		3)	(* C) (*)	
edin ozoz za sas			Drink	T eacu		Ino					



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בייבודים	AF NIL 13, 2020			·김미오	٩		DOMDAI		ר	LONCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL Temp	Prod Qty	Over Prod
	Fidelo	1/2 cup	50 105	0060	(75.0	VEGETARIAN	Fidelo	1/2 c	130	Gorn	12m
1 Sept 1	w Meat Sauce	1/2 cup	1401125	0400	(0 0.	Pasta	Pasta w Meat Sauce	1/2 c	93)	-1	-1
June 1	Green Beans	1/2 cup	120105	0.430	178.1	1 cup	1 cup Green Beans	1/2 c	1.8+1	Commo	
Kiolori	Beans	1 cup	150112	Clato	1880	Tomato Sauce	Beans	1 c	1930	(3) san	2 pan
Zen Zen	Garden Salad	1/2 cup	2,200	0730	40	1/2 cup	Garden Salad	1/2 c	40	Cepien	-
I CONDICT	Dressing	1 02	1600	020	Rt		Diet Dressing	1 oz	RT	50 pc	
3	Roll	1 each	21/2cs	0000	RT	Roll					
	Margarine	1 pat	(02)	0080	38	2 each	2 each Margarine	1 pkt	36	50pc	
	Mwi Aewl Unsweet Tea	S oz	35	080	40		From Fruit	1 ea	400	luzal.	1
							Unsweet Tea	8 oz	40	35	1
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	TENTATIO	NO		
			Population		519	Staff Ø					
Signature:	Lucal		Population -ICE	1-ICE46	107		First cart out:	0101	\circ		
	Cook Supervisor		MARSHALLS	CLS 5	4	Labeled &	Last cart out:	3			
Signature:	A Case of the	χ.	Call Backs	w 2		ated	Signature	#	enac		
	r ood Service Manager	ľ	Test Trays	ر. ر		Yes No			7		
Prepared by:	Johnny Sack		HS SNACK	K	Sack preal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	JP	
	Proteins	2 - 2oz	Protein	1 oz	TEST		(-	a reer	_
	Bread	4 slices	Bread	2 slices		Test Sacks	ようる	Sala	त	JAMIS	Ser
	Fruit	1 each	HYPER CALORÍC	LORÍC	CALL			í			
	Úrink	1 each	Protein	2 - 20z	BACK		~				
			Bread	4 slices		Labeled &	- caneti				
3,			Coøkie	1 each	TOTALS	Refrigerated	Treat -	Sac	(,_L	Sear	
Rev 02/2020 mps			Drink	1 each		Yes No					



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(1)
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DATE:	APRIL 19, 2020		CY	CYCLE:	2		SUNDAY	7	Œ	DINNER	R
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	th	DL Temp	Prod Qty	Over Prod
- 22/2/	Turkey Salad	1/2 cup	GRNS	1300	370	VEGETARIAN	Turkey Salad	1/2 c	370	GPUS	0
Perez -	Potatoe Salad	1/2 cup	CPM	1200	360	Peanut Butter Steam Potato	Steam Potato	1/2 c	1840	ud1	9
Perez-	Coleslaw	1/2 cup	E. S.	1600	37	3 oz	Coleslaw	1 c	390	700	0
2heng- Lettuce	Lettuce	1/2 cup	76)V	1400	382	Jelly	Jelly w diet dressing	1 pk			
[Slam - Onion	Onion	1 slice	1 bin	1000	38"	2 packets Lettuce	Lettuce	1 c	X.	2Phr	0
)						Bread	Bread Onion	1 sl	380	15,0	Ó
ا ن	Bread	2 slices	us, c	1400	RT	4 slices	Broccoli	1 c	18	2 ms	0
Devez-	Cake	1 piece	7000	1400	RT		Bread	2 sl	RT	46,0	D
(-)	Drink w Vit C	8 oz	, yous	1300	53°		Canned Fruit	1/2 c	RT	(3)	0
3							Unsweet Drink	8 oz	330	_	O
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	SNTATIC	Z		
	C		Population	ation 5 9	0	Staff 15	,				
Signature:	A Carry	D	Population -ICE	JOE 462	7		First cart out:	900			
	Cook Supervisor		MARSHALLS 5	tc sil		Labeled &	Last cart out:	104r	1	o .	
Signature:	D. Carines		Call Backs C	0		Refingerated	Signature /	4.8	2		100
	Food Service Mahager	ı	Test Trays	2		(Yes No)			5	
Prepared by:	Johnny Sack		HS SNACK	X	Sack/ meál	Johnny Sack Meal Counts	MEA	MEAL TRAY	Y SET UP	JP	
	Proteins	2 - 2oz	Protein	1 oz	TEST		-			7	QS F
	Bread	4 slices	Bread	2 slices		Test Sacks	COLESIA	50 1CP	N 1	(}
	Fruit	1 each	HYPER CALORIĆ	LORIĆ	CALL		=			5	5
	Drink	1 each	Protein ,	2 - 20z	BACK				<i>C</i>		
			Bread /	4 slices		Labeled &	() () () () () () () () () ()		5 (B) 5	5,0	
			Cookie	1 each	TOTALS	Refrigerated	0 2 0 -		1-	1.07/01	
Rev 02/2020 mps			Drink	1 each		Yes No			5	7	



Secure Services™

North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
	A-1	75.6							
	A-2	75.8							
	A-3	76.0							
	A-4.	72.6							
	B-1	75.2							
	B-2	76.3		H					
	В-3	74.4							
	B-4	76.2							
	C-1	76.2 Unoc	capad						
	C-2	763	/						
	C-3	72.3							
	C-4	70.7							
	D-1	Unocca	und				N/A	N/A	N/A
	D-2	Unoccu	april	/-			N/A	N/A	N/A
	E-1	75.6	J				N/A	N/A	N/A
	E-2	75.8							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A)	N/A	N/A	N/A

Medical Showers Temperature Log

Name:

Date: O4/19/2076

ROOM

542 540 538 536 534 523 522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



South Building

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

DAILY

Secure Services™

DATE: 04/19/2¢2¢

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.1			11-1
South-B	72.1			
South-C	7L.1			
South-D	72.3	=		
South-E	Unocciy 73.1	and a		
South-F	73.1			2
South-G	77.1			
South-L	Miscery	in		
South-M	73.3			
South-N	70.8		1	
South-X	70.9	*		
South-Y	71.9			
- South-Z	74.9	_		
South-SMU	N/A	<		
South-SMU - Shower 3	N/A 68.5			
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL	10	in .		

Temperature Taken with a Fluke Mod 52 Digital Thermometer

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 2 WEEK-AT-A-GLAI
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscuit or Tortilla	Cream Gravy	Vegetarian Beans
	Jefly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Roll	Fruit Cup
	Coffee	Margarine	Bread
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
	Fruit	Fortified Sugar Free Tea	
	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Cream Gravy	Hot Dog Buns
	Syrup	Rice	Com
	Turkey Ham	Green Beans	Colesiaw
	Margarine	Roll	Macaroni Salad
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickle Relish / Mustard
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	Cabbage
	Biscuit	Salsa	Onien
	Margarine	Lettuce	Combread
	Sugar	Dressing	Salad
	Coffee	Cheese	Dressing
	Milk 2 %		•
	Fruit	Peanut Butter Cake Fortified Sugar Free Tea	Margarine Fortified Sugar Free Beverage
HURSDAY	The state of the s	To the state of th	Taco Meat
HURSUAY	Scrambled Eggs	Hamburger Patty	
	Diced Potatoes	On Bun	Rice
	Jelly	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscuit	Shredded Lettuce	Shredded Lettuce
	Margarine	Onion	Shredded Cheese
	Sugar	Salad Dressing	Tortillas
	Coffee	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal	Fish	Chili Mac
•	Pancakes	Beans	Beans
	Turkey Sausage	Carrots	Squash w/ Tomatos & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	Margarine
	Milk 2 %	Combread / Margarine	Brownie
	Syrup	Tartar Sauce	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	t minimum muddit i tee merstidde
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
or control	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	Mixed Vegetables
	•	Vegetarian Beans	_
	Turkey Sausage	•	Beans
	Biscuit or Tortilla	Lettuce / Onion	Dinner Roll
	Sugar	Mustard / Mayo	Margarine
	Coffee	Bread	Salad
	Milk 2 %	Fruit	Dressing
	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
SUNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Green Beans	Potato Salad
	Diced Potatoes	Beans	Coleslaw
	Salsa	Green Salad	Lettuce
	Tortilla	Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar	Margarine	Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	t Other Order Lies is a	A Common and the base base in A
	PROFIT & 70		

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

